



[No Bake Peanut Butter Corn Flake Bars](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 minutes

Cook Time: 10 Minutes

Total Time: 45 Minutes

Makes: 24 Bars

No Bake Peanut Butter Corn Flake Bars Ingredients:

- 1 cup Corn Syrup
- 1 cup Sugar
- 1 cup Peanut Butter
- 5 cups Corn Flakes

No Bake Peanut Butter Corn Flake Bars Directions:

- Set up all your ingredients first.
- Spray or lightly butter a 13"x9" pan.
- In a large pot on the stove (large enough to hold all ingredients you are using), combine the corn syrup and sugar. Bring to a low boil stirring constantly. Boil 1 minute.
- Remove from heat; stir in peanut butter until smooth.
- Add corn flakes; mix well making certain all the corn flakes are well coated.
- Press corn flake mixture into your 13"x9" pan. Tip: lightly butter your fingers or spatula (whatever you are using to press) before pressing the mixture into the pan.
- Cool completely before cutting.
- Optional: drizzle semi-sweet chips over the top.
- Note: if making these as cookies or balls, drop onto parchment paper.